

FOUR- COURSE DINNER SET MENU

£80pp

H O I M E S

H O T E L

TO SHARE

Tahini & Greek Yoghurt

Crushed tomato, roasted shallot & pita

STARTERS

Artichoke Hummus

Roasted fennel, artichokes, pomegranate, pine nuts & mint

Grilled Octopus

Romesco, charred leeks & za'atar

Beef Tataki

Pumpkin tahini, parsnips, hazelnuts & pickled mushrooms

MAINS

Beetroot Wellington

Celeriac cream, black truffle & wild mushroom jus

Roasted Salmon

Du Puy lentils

Roasted Guinea Fowl

Parsnips, roasted pumpkin & wild mushroom casserole, chestnuts, leeks & sage stuffing, roasting gravy

Lake District Farmers Beef Fillet +£12

Potato rosti, shallot cream & girolle casserole, black truffle jus

DESSERTS

Coffee & Hazelnut Mousse

Pear sablé

Shiso Leaves Miso & Winter Citrus Compote

Roasted hazelnuts & Chantilly cream

Ice Cream & Sorbet Selection

Pistachio/ Salted Caramel or Mango/Raspberry

Goat Gran Blue Cheese

Cugná & baguette (v)

All prices include VAT at the current rate and are quoted in Pounds Sterling.

A discretionary 12.5% service charge will be added to your bill.

If you suffer from any allergy or food intolerance and wish to find out more about the ingredients we use, please inform your server.